

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: POPPIN CHARLIE'S (ID: 965267)
Facility Name: POPPIN CHARLIE'S
Facility Code: 00917-01 Facility Email: None
Facility Address: 939 SOUTH HULETT STREET HORSEHEADS, NY 14845

To the Attention of:
CHARLIE RHODES
DBA - POPPIN CHARLIE'S 939 S. HULETT AVE.
HORSEHEADS , NY 14845- Owner/Operator Email: Not Sent

Inspection
Date: AUG 08, 2017 11:50 AM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Charles Rhodes
(email: poppincharlies@gmail.com)

Summary
Number of public health hazards found: 3
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

Each item found in violation is reported below along with the code requirement.

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Cooked or prepared foods are subject to cross-contamination from raw foods.

Inspector Findings

Observed 2 packages (styrofoam tray bottom with plastic wrap) of raw chicken and 1 package of raw pork stored on top slotted shelf above previously cooked and cooled beans. No contamination observed. Operator relocated raw meats to bottom shelf. Discussed that all raw products (meat and shell eggs) are to be stored on bottom shelves below ready to eat items. CORRECTED

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings

At 11:20am, observed one rack of raw ribs and ~10lb of raw pork butt sitting on counter at temperature of 62-66dF. Interview indicated that meat had been pulled from refrigeration at 9:30am. Operator seasoned meat and started cooking. CORRECTED. Discussed requirement to keep time and temperature control for safety (TCS/PHF) food cold held at 45dF and recommended prepping in quantities that can be handled in 15-20 minutes.

INADEQUATE COOKING AND REHEATING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 7F WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Precooked, refrigerated potentially hazardous food is not reheated to 165oF or above within two hours.

Inspector Findings

At 11:15am, observed a half pan with previously cooked and cooled baked beans in hot holding cabinet at temperature of 89-93dF. Interview indicated that beans had been pulled from refrigeration at ~9am and were being reheated in hot holding cabinet. Other food items in hot holding cabinet temped at 138-142dF. Discussed requirement to reheat previously cooked and cooled foods to 165dF within 2 hours. Operator voluntarily discarded beans. Discussed reheating beans on the stove prior to placing into hot holding. Operator turned up hot holding cabinet. CORRECTED

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

No paper towels (single service) available in restroom.

Additional Information Collected During Inspection

Comments

Observed digital thermometer. Discussed requirement for sanitizer (Quaternary Ammonia) to be 200ppm in 3 bay sink and wiping cloth buckets. Discussed placing cooked items right into hot holding and maintaining a hot holding temperature of 140dF. Discussed placing food right into refrigeration to start the cooling process. Discussed cooling of baked beans in shallow depth in small quantities to verify that beans cool from 120-70 in 2 hours then 70-45 in an additional 4 hours.

END of REPORT

[Submit# 314662] POPPIN CHARLIE'S (ID 965267) Inspection# 1002156492